



The International Wine & Food Society

Miami Branch

In Miami's oldest firehouse we now find one of the newest and most creative cuisines in our wonderful town. Executive Chef Jordi Valles, who worked in Bordeaux, Burgundy, Barcelona and at La Broche on Biscayne Bay, brings his huge talent and repertoire to our table. The restaurant's entire second floor, which had been the original firemen's dormitory, was taken over by our group, under the direction of hosts Tory Jacobs and Jim Cosmides.

Mosaico
restaurant • terrace

Hosts: Jim Cosmides
& Tory Jacobs



Christopher Zoller
Reporter



We gathered on the lovely outdoor patio for our reception, enjoying Piper-Heidsieck Non Vintage Brut out of festive red-enameled bottles. The wine was very crisp with just a slight dosage and married beautifully with the ingenious tapas. First was "Beet Cones with Goat Cheese Foam". The thin slices of red beet rolled into miniature cones, dried and filled with foamed cheese, were both savory and sweet at the same time, with a lovely earthiness and a great blend. "Carabinero Brochette with Gazpacho Gelee" was a unique Spanish shrimp served on a long skewer with a cold jello-like cube of gazpacho. Together in

one bite these made for the finest combination, the hot shrimp quickly melting the cold gelee into a fabulous meld of flavors, like soup-in-the-mouth. Finally, a piece of "Seared Foie Gras and Grape 'Montadito'" was another taste sensation of classic foie with a candied grape, also enjoyed in one luscious bite. The grape had a nice candy coating and just enough fruity sweetness to challenge the foie.

We moved in to the pleasure of air-conditioning as we awaited the pleasure on the palate. Tables were set for eight or ten between the two fire poles that have been converted into wine stations. After introductions of several guests and new members by President John Kuczanski, we had a brief welcome by hosts Jim and Tory and then a wonderful history and tasting notes on the Piper-Heidsieck by Aldo Busot.



Our first course was Jordi's take on a classic Catalan recipe, "Cod Fish Empedrat". This thick delicious reduced white kidney bean soup was served cold with hearts of raw tomatoes, olives and codfish. The unusual take was the creation of an olive oil sorbet with a mix of true oil flavors and the twist of texture between the oil and the ice cream....very unique and totally enjoyable. Tory and Jim met the difficult task of pairing this course with two French wines based on the same grape: the 1998 Chateau Carbonnieux Blanc and the 1998 Menetou-



Salon Sauvignon Blanc. To serve the large crowd of 58 persons, we had these in alternate pours, which gave us a great opportunity to compare. The Carbonnieux is a classic Bordeaux blend of Sauvignon Blanc and Semillon grapes, and it ages extremely well. As it opened and softened in the glass, it acquired a deep balance to go with its very crisp acidity. The Menetou-Salon, from the Loire Valley, was 100% Sauvignon Blanc and showed once again how this grape is so easily influenced by its *terroir*. It was richer and sweeter, with more grapefruit flavors, and even a touch of grass. The Loire was a crowd-pleaser, but it was also good to note how well the Bordeaux whites can age



gracefully. Jim Cosmides gave us a thorough description of the producers and excellent tasting notes, noting their differences and similarities.



The next course was ‘Lobster and Langoustines Suquet with Potato Cylinder’. As described in Jordi’s tasting notes, this is based on another traditional Catalan dish in which the villagers would dip (“Sucar”) their bread into the leftover sauce or stew that had been prepared at sea. Here we had beautifully cooked

tender pieces of lobster and shrimp in a rich shellfish broth, similar to fine lobster bisque, but more concentrated by reduction. The accompanying potato cylinder melted on the tongue and had a tiny hole filled with a white sauce reminiscent of beurre blanc. The priceless match of chardonnay with shellfish was accomplished by a rare find from our cellar, 2002 Verget Pouilly Fuisse “Terroirs de Vergisson” La Roche. A cutting-edge and daring Belgian, Jean-Marie Guffens, established this Domaine in a tiny and somewhat reclusive village in the Macon region of Burgundy. Against most odds and using then-unusual techniques of severe crop thinning and leaf pruning, he and his wife produced outstanding Chardonnays at a time when Pouilly Fuisse was becoming a tired cliché. This wine is from a single cru vineyard in the high rocky hills above Macon. La Roche (the Rock) shows the beauty of limestone and warm daytime exposures that are Chardonnay’s favorite environment. Anyone lucky enough to have more 2002 white Burgundies should hang onto them for many more years of enjoyment. The mineralized tropical fruit flavors, along with the crisp acids, made this wine a standout with the rich dish.



A beautiful piece of pork belly was the centerpiece of “Confitted Pork with CousCous and Mache Salad”. The pork was slow cooked for over nine hours to marry the salty and crispy “fat back” with the sweet soft meat and bring out the distinctive flavors and textures. To add a Moroccan flair, Jordi seasoned the CousCous with anise and added a garnish of mache for contrast. Again, Jim and Tory used the alternate pour technique to introduce us to two Spanish red wines: 1994 Remelluri Rioja and the 1995 Vega Sindoa. The Remelluri opened up into crushed cherry and mineral aromas. It was very fruit driven but with the earthiness that age can



give, and hints of green olive and tar. It had a smooth texture and sweet lush tannins. The Vega Sindoa was not only a year younger, but also had the addition of Cabernet Sauvignon (30%) to the traditional Temperanillo. It had more backbone, a little less fruit on the palate and stronger tannins. These were another fine match for a great dish. Jim added his research and personal comments on the wines.



“Veal Galtes with Lentil Ragout/Garlic and Parsley Oil & Salsify Cream” was our next meat course. Galtes is the Catalan name for this dish of rich braised veal cheeks that absolutely melted in the mouth, and the elegant taste blended beautifully with the autumnal flavors of salsify and lentils. The lush meat went superbly with Tory and Jim’s choice of the 1990 Talbot. This classic St. Julien has an earthy and herbal nose with some sweet cherry. It had low acidity and medium body and although not very concentrated, it was silky smooth with soft ripe tannins. Tory gave us a great history of the chateau and his personal thoughts on the wine.

Dessert was “White and Milk Chocolate Hazelnut Squares with Passion Fruit Essence”. The milk chocolate squares made crispy with the hazelnut were topped with white chocolate were nicely contrasted with the tangy and delightful passion fruit. Our dessert wine was made of one of the world’s oldest known grapes: Muscat. While there are over 200 varieties and derivatives, this one was the 2002 Renwood from Amador County, California. With aromas of honey, kiwi and banana, it featured melon, honeysuckle and orange on the palate. It’s light weight and fruit flavors were perfect with the chocolates.



With an impressive resume and mentors ranging from Francis Garcia at Le Chapon Fin to Ferran Adria of El Bulli, and a chance to create his own designs and adaptations, Executive Chef Jordi Valles is clearly one of Miami’s best chefs, and his work at both Mosaico and Salero represent the new style of Spanish cuisine. Special thanks also go to Maitre D’/Sommelier Peter Britto and Proprietor Larry Harris, who always take good care of our members. This was a very impressive, educational and fun evening of Wine, Food and Friends.



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RECEPTION

*BEEF CONES WITH GOAT CHEESE FOAM
CARABINERO BROCHETTE WITH GAZPACHO GELEE
SEARED FOIE GRAS AND GRAPE "MONTADITO"
PIPER-HEIDSIECK BRUT NV*

MENU

COD FISH EMPEDRAT

OLIVE OIL ICE CREAM

1998 CHATEAU CARBONNIEUX BLANC OR 1998 MENETOU-SALON SAUVIGNON BLANC IN ALTERNATE POURS



LOBSTER AND LANGOUSTINES SUQUET

POTATO CYLINDER

2002 VERGET POUILLY FUISSE "TERROIRS DE VERGISSON" LA ROCHE



CONFITED PORK

COUS COUS / STAR ANISE OIL / MACHE SALAD

1994 REMELLURI RIOJA OR 1995 VEGA SINDOA IN ALTERNATE POURS



VEAL "GALTES"

LENTIL RAGOUT / GARLIC AND PARSLEY OIL / SALSIFY CREAM

1990 CHATEAU TALBOT



WHITE AND MILK CHOCOLATE HAZELNUT SQUARES

PASSION FRUIT ESSENCE

2002 RENWOOD ORANGE MUSCAT



PETIT FOURS

COFFEE

HOSTS: JIM COSMIDES & TORY JACOBS

EXECUTIVE CHEF: JORDI VALLÈS

MAITRE D': PETER BRITTO

257th Branch Event